SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
08/15/21	08/16/21	08/17/21	08/18/21	08/19/21	08/20/21	08/21/21
	SoupduJour Tuscan Bean Soup (V)	<b>SoupduJour</b> Mushroom Bisque (V)	SoupduJour Mexican Tortilla Chicken Soup	SoupduJour Chilled Gaspacho Soup(V)	SoupduJour Greek Chicken Soup with Rice and Lemon	SoupduJour Summer Corn Soup (V)
	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
	Chicken with Broccoli and Cheese	Pork Medallions with Salsa Verde GF	Branzino GF	Grilled Shrimp Nicoise Salad GF	Mussels Marinara GF	Pesto Crusted Arctic Char
	Breaded White Meat Chicken Stuffed with Cheddar Cheese and Broccoli served with a Cream Sauce	Grilled Pork Medallions Served with a Green Chili Sauce	Mediterranean Sea Bass	Grilled Shrimp over a bed of Lettuce with Hard Cooked Egg and Hericot Verts, Served with a Champagne Vinagrette Dressing	Fresh Mussels in a Brothy Tomato Sauce	Arctic Char with a Pesto Panko Crust
	Spaghetti Bolognaise GFA	Carved Turkey Breast GF	Indian Chicken Curry GF	BBQ Brisket of Beef GF	GF	Beef Tips and Mushrooms in Burgundy GF
	Pasta Tossed with Homemade Meat Sauce	Served with Gravy or Cranberry Sauce	Tender Chicken Thighs Stewed with Curry and Potatoes	Brisket Slow Cooked in a Tangy BBQ Sauce	Chicken Breast Topped with Fresh Tomato, Onion, Basil, and Fresh Mozzerella	Tender Beef Tips with Mushrooms and Pearl Onions in a Red Wine Dem Glaze
	Corn Cakes	Roasted Vegetable Risotto GF	Broccoli & Cheddar Quiche	Pappardel/e with Mushrooms	Vegetable Moussaka	Ginger Orange Grilled Tofu GF
	Served with a Summer Salsa	Asparagus, Zucchini, Peppers, and Mushrooms in a Creamy Rice	Egg, Broccoli, and Cheese in a Flaky Pie Crust	Pasta in a Mushroom Cream Sauce	Eggplant, Potatoes, Onions, Lentils, and spices in a Layered Casserole Topped with Bechamel Sauce	Grilled Tofu Steaks with a Ginger Orange Sauce
	Accom1Janiments	Accom1Janiments	Accom1Janiments	Accom1Janiments	Accom1Janiments	Accom1Janiments
	Sauteed Spinach & Garlic	Garlic Green Beans	Asparagus	Vegetable Medley	Roasted Pearl Onions	Sauteed Spinach
	Steamed Carrots	Steamed Cauliflower	Corn O'Brien	Cole Slaw	Steamed Broccoli	Carrots
	Farro Pilaf	Baked Sweet Potato	Coconut Rice	Roasted Potatoes	Cappelini	Truffle Mashed Potatoes
	0	#REF!	0	0	0	0
	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
	Chocolate Mousse	Lemon Raspberry Cake	Chocolate Cake	Fruit of the Forest Pie	Strawberry Shortcake	Tiramisu
	NSA Red Velvet Cake	NSA Apple Pie	NSA Cherry Pie	NSA Blueberry Pie	NSA Carrot Cake	NSA Cheesecake

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
08/15/21	08/16/21	08/17/21	08/18/21	08/19/21	08/20/21	08/21/21
SoupduJour	SoupduJour	Soup duJour	Soup duJour	SoupduJour	Soup duJour	SoupduJour
Broccoli & Cheddar	Manhatten Clam	Chicken Soup with	Lentil Soup (V)	Minestrone (V)	Hearty Vegetable (V)	Chicken Noodle Soup
Cheese Soup	Chowder	Rice	(1)		Trounty regetation (1)	
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Cedar Plank Salmon	Mediterranean	Ruben Sandwich	Chicken Parmesan	Black Jack Burger	Kendal Pizza GFA	Turkey Club Wrap
GF	Chicken Wrap GFA		Wedge	GFA GFA		
Glazed Whole Salmon	Grilled Chicken Breast,	Thinly Sliced Corned Beef,	Breaded Chicken, Tomato	Angus Beef Burger with	Handmade Pizza's	Sliced Turkey, Bacon,
Sides, Topped with a	Kalamata Olives, Feta	Swiss Cheese, Sauerkraut,	Sauce, and Mozzerella	Melted Jack Cheese,		Lettuce, Tomato, &
Tomato Caper Relish	Cheese, Lettuce, Tomato,	& Thousand Island	Cheese on a Wedge Roll	Lettuce, Tomato, Onion,		Mayonaise in a Wrap
	& Purple Onion with a Greek Vinagrette Dressing	Dressing, Grilled on Rye Bread		and a Creole Mustard  Mayonaise		
	in a Pita Shell	Dieau		iviayonaise		
Cheese Blintzes	Fish & Chips	Trio of Salads GF	Cirtus Baked Sole	Chicken,	Chicken Fingers	Rigatoni Bolognaise
0.110000 = 1.1111200	1 1011 00 0111/20		GF	Watermelon, &	omonom i mgoro	" "gatom Dorognaloo
			J	Aruaula Salad GF		
Served with a Berry	Battered White Fish Fried	Egg Salad, Chicken Salad,	Sole Filets in a Light Citrus	Grilled Chicken over Fresh	Boneless Breaded Chicken	Pasta in a Creamy Meat
Compote	and Served with French	and Tuna Salad over a bed	Cream Sauce	Arugula Tossed with	Tenders	Sauce
	Fries	of Field Greens		Watermelon, Purple Onion,		
				Almonds, and Mint tossed		
				with a lemon Vinaigrette		
Assorted Omelets	Three Sisters Stew	Penne Alfredo	Sweet & Sour	Zoodles with Pesto	Grilled Portabel/o	Mushroom & Onion
			oweet & Jour	200dies with resto		II .
and Pancakes	GF		Cauliflower	200dies With Festo	Mushroom Stack GF	II .
and Pancakes	GF		Cauliflower		Mushroom Stack GF	Quiche
and Pancakes	<b>GF</b> A vegetarian Stew with Corn,	Penne Pasta in a Creamy	Cauliflower  Breaded Cauliflower in a	Fresh Zucchini Noodles	Mushroom Stack GF  Grilled Portabello	Quiche  Flaky Pie Crust with Egg,
and Pancakes	GF		Cauliflower		Mushroom Stack GF  Grilled Portabello Mushroom topped with	Quiche
and Pancakes	GF  A vegetarian Stew with Corn, Beans, Tomatoes, Squash, &	Penne Pasta in a Creamy	Cauliflower  Breaded Cauliflower in a	Fresh Zucchini Noodles	Mushroom Stack GF  Grilled Portabello	Quiche  Flaky Pie Crust with Egg,
and Pancakes	GF  A vegetarian Stew with Corn, Beans, Tomatoes, Squash, &	Penne Pasta in a Creamy	Cauliflower  Breaded Cauliflower in a	Fresh Zucchini Noodles	Mushroom Stack GF  Grilled Portabello Mushroom topped with Zucchini, Tomato,	Quiche  Flaky Pie Crust with Egg, Mushrooms, & Onions
	GF  A vegetarian Stew with Corn, Beans, Tomatoes, Squash, & Herbs	Penne Pasta in a Creamy Sauce	Cauliflower  Breaded Cauliflower in a Sweet & Sour Sauce	Fresh Zucchini Noodles with a Basil Sauce	Grilled Portabello Mushroom topped with Zucchini, Tomato, Eggplant, and Mozzerella, served with Balsamic Glaze	Quiche  Flaky Pie Crust with Egg, Mushrooms, & Onions
Accompaniments Bacon & Sausage	GF  A vegetarian Stew with Corn, Beans, Tomatoes, Squash, &	Penne Pasta in a Creamy	Cauliflower  Breaded Cauliflower in a	Fresh Zucchini Noodles	Grilled Portabello Mushroom topped with Zucchini, Tomato, Eggplant, and Mozzerella, served with Balsamic Glaze  Accompaniments	Quiche  Flaky Pie Crust with Egg, Mushrooms, & Onions  Accomoaniments
Accompaniments	GF  A vegetarian Stew with Com, Beans, Tomatoes, Squash, & Herbs  Accompaniments	Penne Pasta in a Creamy Sauce  Accompaniments	Cauliflower  Breaded Cauliflower in a Sweet & Sour Sauce  Accompaniments	Fresh Zucchini Noodles with a Basil Sauce  Accompaniments	Grilled Portabello Mushroom topped with Zucchini, Tomato, Eggplant, and Mozzerella, served with Balsamic Glaze	Quiche  Flaky Pie Crust with Egg, Mushrooms, & Onions
Accompaniments Bacon & Sausage	GF  A vegetarian Stew with Com, Beans, Tomatoes, Squash, & Herbs  Accompaniments	Penne Pasta in a Creamy Sauce  Accompaniments	Cauliflower  Breaded Cauliflower in a Sweet & Sour Sauce  Accompaniments Chers Blend	Fresh Zucchini Noodles with a Basil Sauce  Accompaniments	Grilled Portabello Mushroom topped with Zucchini, Tomato, Eggplant, and Mozzerella, served with Balsamic Glaze  Accompaniments	Quiche  Flaky Pie Crust with Egg, Mushrooms, & Onions  Accomoaniments
Accompaniments Bacon & Sausage Patties	GF  A vegetarian Stew with Com, Beans, Tomatoes, Squash, & Herbs  Accompaniments	Penne Pasta in a Creamy Sauce  Accompaniments Roasted Zucchini	Cauliflower  Breaded Cauliflower in a Sweet & Sour Sauce  Accompaniments Chers Blend	Fresh Zucchini Noodles with a Basil Sauce  Accompaniments	Grilled Portabello Mushroom topped with Zucchini, Tomato, Eggplant, and Mozzerella, served with Balsamic Glaze  Accompaniments	Quiche  Flaky Pie Crust with Egg, Mushrooms, & Onions  Accomoaniments
Accompaniments Bacon & Sausage Patties Chef's Blend	GF  A vegetarian Stew with Com, Beans, Tomatoes, Squash, & Herbs  Accompaniments	Penne Pasta in a Creamy Sauce  Accompaniments	Cauliflower  Breaded Cauliflower in a Sweet & Sour Sauce  Accompaniments Chers Blend	Fresh Zucchini Noodles with a Basil Sauce  Accompaniments	Grilled Portabello Mushroom topped with Zucchini, Tomato, Eggplant, and Mozzerella, served with Balsamic Glaze  Accompaniments	Quiche  Flaky Pie Crust with Egg, Mushrooms, & Onions  Accomoaniments
Accompaniments Bacon & Sausage Patties Chef's Blend ₩eget_ttc_r.= Roasted Red Potatoes GF	GF A vegetarian Stew with Com, Beans, Tomatoes, Squash, & Herbs  Accompaniments Steamed Broccoli  French Fries	Penne Pasta in a Creamy Sauce  Accompaniments Roasted Zucchini  Potato Chips	Cauliflower  Breaded Cauliflower in a Sweet & Sour Sauce  Accompaniments Chers Blend Veaetables	Fresh Zucchini Noodles with a Basil Sauce  Accompaniments Cole Slaw  Roasted Potatoes	Mushroom Stack GF  Grilled Portabello Mushroom topped with Zucchini, Tomato, Eggplant, and Mozzerella, served with Balsamic Glaze  Accompaniments Mixed Vegetables	Quiche  Flaky Pie Crust with Egg, Mushrooms, & Onions  Accomoaniments Vegetable Medley
Accompaniments Bacon & Sausage Patties Chef's Blend ₩eget_htt: r= Roasted Red	A vegetarian Stew with Corn, Beans, Tomatoes, Squash, & Herbs  Accompaniments Steamed Broccoli	Penne Pasta in a Creamy Sauce  Accompaniments Roasted Zucchini	Cauliflower  Breaded Cauliflower in a Sweet & Sour Sauce  Accompaniments Chers Blend Veaetables	Fresh Zucchini Noodles with a Basil Sauce  Accompaniments Cole Slaw	Mushroom Stack GF  Grilled Portabello Mushroom topped with Zucchini, Tomato, Eggplant, and Mozzerella, served with Balsamic Glaze  Accompaniments Mixed Vegetables	Quiche  Flaky Pie Crust with Egg, Mushrooms, & Onions  Accomoaniments Vegetable Medley
Accompaniments Bacon & Sausage Patties Chef's Blend ₩eget_ttc_r.= Roasted Red Potatoes GF	A vegetarian Stew with Corn, Beans, Tomatoes, Squash, & Herbs  Accompaniments Steamed Broccoli  French Fries  0 Desserts	Penne Pasta in a Creamy Sauce  Accompaniments Roasted Zucchini  Potato Chips #REF! Desserts	Cauliflower  Breaded Cauliflower in a Sweet & Sour Sauce  Accompaniments Chers Blend Veaetables  Rice  Desserts	Fresh Zucchini Noodles with a Basil Sauce  Accompaniments Cole Slaw  Roasted Potatoes  #REF! Desserts	Mushroom Stack GF  Grilled Portabello Mushroom topped with Zucchini, Tomato, Eggplant, and Mozzerella, served with Balsamic Glaze  Accompaniments Mixed Vegetables  Potato Wedges  #REF!  Desserts	Quiche  Flaky Pie Crust with Egg, Mushrooms, & Onions  Accomoaniments Vegetable Medley  Sweet Potato Fries  Desserts
Accompaniments Bacon & Sausage Patties Chef's Blend Veget to r.= Roasted Red Potatoes GF #REF! Desserts	A vegetarian Stew with Corn, Beans, Tomatoes, Squash, & Herbs  Accompaniments Steamed Broccoli  French Fries  O Desserts Aoole Sauce	Penne Pasta in a Creamy Sauce  Accompaniments Roasted Zucchini  Potato Chips #REF!	Cauliflower  Breaded Cauliflower in a Sweet & Sour Sauce  Accompaniments Chers Blend Veaetables  Rice	Fresh Zucchini Noodles with a Basil Sauce  Accompaniments Cole Slaw  Roasted Potatoes  #REF! Desserts Grapes	Mushroom Stack GF  Grilled Portabello Mushroom topped with Zucchini, Tomato, Eggplant, and Mozzerella, served with Balsamic Glaze  Accompaniments Mixed Vegetables  Potato Wedges  #REF! Desserts Pears	Quiche  Flaky Pie Crust with Egg, Mushrooms, & Onions  Accomoaniments Vegetable Medley  Sweet Potato Fries
Accompaniments Bacon & Sausage Patties Chef's Blend Veget to r.= Roasted Red Potatoes GF #REF!	A vegetarian Stew with Corn, Beans, Tomatoes, Squash, & Herbs  Accompaniments Steamed Broccoli  French Fries  0 Desserts	Penne Pasta in a Creamy Sauce  Accompaniments Roasted Zucchini  Potato Chips #REF! Desserts	Cauliflower  Breaded Cauliflower in a Sweet & Sour Sauce  Accompaniments Chers Blend Veaetables  Rice  Desserts	Fresh Zucchini Noodles with a Basil Sauce  Accompaniments Cole Slaw  Roasted Potatoes  #REF! Desserts Grapes Snicker Doodle	Mushroom Stack GF  Grilled Portabello Mushroom topped with Zucchini, Tomato, Eggplant, and Mozzerella, served with Balsamic Glaze  Accompaniments Mixed Vegetables  Potato Wedges  #REF!  Desserts	Quiche  Flaky Pie Crust with Egg, Mushrooms, & Onions  Accomoaniments Vegetable Medley  Sweet Potato Fries  Desserts
Accompaniments Bacon & Sausage Patties Chef's Blend  ₩eget htc r.= Roasted Red Potatoes GF #REF! Desserts  Strawberry Rubarb	A vegetarian Stew with Com, Beans, Tomatoes, Squash, & Herbs  Accompaniments Steamed Broccoli  French Fries  0 Desserts Aoole Sauce Blueberry Pound	Penne Pasta in a Creamy Sauce  Accompaniments Roasted Zucchini  Potato Chips #REF! Desserts Cantaloupe Slices	Cauliflower  Breaded Cauliflower in a Sweet & Sour Sauce  Accompaniments Chers Blend Veaetables  Rice  Desserts Plums	Fresh Zucchini Noodles with a Basil Sauce  Accompaniments Cole Slaw  Roasted Potatoes  #REF! Desserts Grapes	Grilled Portabello Mushroom topped with Zucchini, Tomato, Eggplant, and Mozzerella, served with Balsamic Glaze  Accompaniments Mixed Vegetables  Potato Wedges  #REF! Desserts Pears  Raspberry Pound	Plaky Pie Crust with Egg, Mushrooms, & Onions  Accomoaniments Vegetable Medley  Sweet Potato Fries  Desserts Mandarin Oranaes